

**WHOLE NUMBER 6.625.** 511

## NEWPORT, R. I.

is city and is now doing as well as

















# Farmand Family

## Quick or Slow Churning.

As a rule, the cream from new milch cows churns more readily than that from cows which are nearly dry. As a rule, cream that is long in coming requires a higher temperature for churning than cream that will churn in a short time. Food, the health of the cow, the methods of settling and the acidity of the cream are conditions, all of which influence the length of time required for churning. Each dairyman should endeavor to find out the best temperature for churning the cream of his own dairy, and it can be determined only by experiment. The same cream may make more butter if churned in one hour, than if it comes in one fourth or one half of the time, but we never like to be so long in churning as a rule, we do not think it necessary. Our own preference is for from twenty-five to forty-five minutes, and if the bows are all right, the cream properly ripened and at a proper temperature, it should come within those limits and yield all the butter that could be obtained by longer churning. Cream is all right when, on being put into the churn, it begins to change immediately and the change is continuous till separation is complete. Butter that comes suddenly is not often of the best quality for the separation is usually imperfect.

If we had cream that churned too quickly, so that it would sweeten and sour in a few minutes, we should skim it to retard the process. Sound cream that is quite stiff, and a little too warm, begins to separate almost as the churn is started, as soon as separation begins the buttermilk produced is liable to thin the remaining portion of the cream, particularly that attached to the cover and sides of the churn, so that a considerable per cent. of the cream may be washed away in the buttermilk.

Scalded milk, set in shallow pans, yields a thick, ripe cream which needs thinning to prevent too rapid and wasteful churning. Such cream will often separate in five minutes, skillfully handled may be churned without much waste. Cream raised by the Cooley method or in other deep pails set in cold water is so thick that it rarely needs thinning to make it behave well in the churn. Such cream is more likely to suffer from being too warm, than from being too long churning. Cream slightly sour, if alike all through, will churn quicker than cream that is perfectly sweet, and in most hands will make better butter. Experiments made the present winter by several dairymen in New England indicate that where estranges is fed freely a higher temperature is required for churning. In some cases it has been found necessary to have the cream at seventy degrees when otherwise sixty-two or sixty-three would be about right. When cream must be churned at such high temperature we would recommend gradually pouring in cold milk or water as soon as the cream begins to break and before it gathers, otherwise the butter may be gathered too suddenly, shutting in a mass of buttermilk which will be difficult to remove. Much difficulty in churning is caused by having the churn too nearly filled with cream. No churn should ever be more than half full of cream for the most perfect separation. Too much cream prevents the proper amount of concussion and thus retards the separation. Thinning cream with water and washing the milk away will sometimes make slow-churning cream more quickly. The cream must stand sometimes for the fatty portion to rise. Good butter may be made without the use of a thermometer, but we would as soon think of sending butter to market without weighing and guess at the weight when rendering an account, as to think of churning without a thermometer by which to test and regulate the temperature.

It has been claimed for years that rats first introduced the large and fat into swine and then, through fresh pork and bacon, into human bodies. Dr. Landrey in the Popular Science News, supports the theory with personal observations and cites a number of cases showing that dead rats, mice and cats should be kept away from hogs. It is a crime to throw a dead rat to the hogs with such facts in mind.

**Butter Making.**  
At the convention of dairymen recently held in Connecticut it was asked why June butter put down in New England would not keep so well as that packed down in the West. Here is another instance of a confusion of ideas in regard to locality and method and manner of making. It is not the locality, but the methods of the Western dairymen that the long-keeping quality of the butter depends. The atmosphere and its chemical action upon the easily changed butter are the same in Connecticut as in Iowa, but the Western dairymen are more careful to free their butter from all taint of decomposing impurity, and to pack it in the most approved fashions, and preserve it from the contaminating influence of the atmosphere, and also give it the ability to gradually ripen and perfect the peculiar butter flavor which has a piquancy and delicacy in well kept old butter never found in the freshly made buttermilk article which must be eaten before it is a week old.

The philosophy of this improvement of butter by age needs to be better understood. Butter undergoes a peculiar chemical change due to its inherent character when it is perfectly preserved from contact with the atmosphere. This is the gradual product of certain butter acids, chiefly the butyric, which are formed by the very slow partial decomposition of the oleine of the butter. It is not produced by the decomposition of impurities in the butter, which soon render it offensive in the highest degree. A certain process of ripening is required in cheese-making, analogous to the ripening process in butter. This is an internal chemical change similar in many respects to the change which occurs in wines and which develops the flavor and the peculiar delicate odor which is called the "bouquet." When perfectly pure well made butter is packed in perfectly clean and air-tight packages, with a sufficient quantity of pure salt and acquires that rich, nutty flavor which is a contrast with the insipid rapid flavor of a fresh butter so much praised by some persons.

**Working for Nothing.**  
It is a remarkable fact in agriculture, and especially connected with this industry, that men will consent to work for nothing. When cheese is made in Canada and carried to England and sold for 12s. per 112 pounds how much does the Canadian dairyman receive for his work? When a farmer feeds and cares for a cow which yields him \$20 worth of milk in a year how much does he get for his year's labor? When a southern cotton planter sows 150 pounds of cotton on an acre of ground for \$9, pays for seed, and 25 per cent. interest on his debt for food and clothing, or gets his

five bushels of corn per acre, how much, or rather how little, does this man make for his work. He has the satisfaction of being his own master and employer, but what a poor master does he work for, and what a poor servant he is. The world owes nothing to such poor workmen, but they owe a great deal to themselves which they will never pay, and use themselves more unjustly than they would submit to from any other man.

## Tree Planting.

The season for planting trees is near at hand, and it is well worth considering how much may be done both to beautify the homestead and the farm and to afford shelter for the dwelling, the barns, the yards, the orchard, and the exposed fields, as well as to most effectually occupy tracts of land at present useless. Tree planting becomes an object of care and affection to every person or thing over which we are called to exercise pains and labor becomes at once dear to us, and our sympathies twine around and envelop it. A grove planted by the farmer's children at once becomes a tie that binds them to the homestead, and a blessed tie it is, the more so, as it is the best means of creating personal interest in the home, and the best means of securing the lives and grows afterward in the disposition of the youth. Moreover, it is a most profitable investment of labor, for the money to be spent over it is such a trifle as to be scarcely worth thought. First the house and yards should be supplied with elms, maples, horse chestnut, walnuts, willows, pines, and Austrian pines, then the grove and orchard, and lastly, the uncultivated parts of the farm and the north side of the orchard.

## Recipes for the Table.

**ABOUT GRIDDLE CAKES.**—If possible, procure a soapstone griddle. It needs no greasing, and therefore makes no disagreeable smell through the house. If you have only an ordinary griddle and must use grease, do it with a rag of oil on the end of a stick, and put on a little oil as possible, only enough to keep the cakes from sticking, and not enough to make them greasy. Have the griddle hot before beginning to fry the cakes. It is well to try a very little of the batter first, both to make sure that the consistency of the batter is right, and that the griddle is of the right temperature. Allow a tablespoonful of butter to each cake, except buckwheat cakes, which should be larger; this can be attached by pouring from a cup. When the edges of each cake look dry, it is time to turn it. Do this with a spatula, not a knife. When done on the other side, put at once on a hot plate, in a pile not scattered about, as that causes them to cool. When the griddle is emptied, grease again, and pour on a fresh supply of batter. If the cakes are doughy inside, the griddle is too hot; if dry and tough, it is not hot enough.

**TO BAKE CAKE.**—Most cake requires a moderately hot oven to make it rise up well. Fruit cake, however, should be put into a slow oven, as it needs longer baking and is apt to burn. For all cake the heat of the oven must be kept up; if allowed to decrease the loaves will be doughy inside, or at least heavy. Sponge cake, in particular, needs a steady heat. Jelly cake and all layer cakes need a hot oven, and are easier for a novice to bake than any other kind. They bake quickly. Watch carefully to see that they do not burn around the edges. Except with layer cakes, do not open the oven door till the end of ten minutes. It might kill the cake while rising, which is the most critical time. When opening the oven, take care that no cold draught of air from an open window or door strikes it. Do not slam the oven door when it is to be shut, or jar the pans by moving them unnecessarily.

**STEWED SWEETBREADS.**—Parboil, and carefully remove the skin without breaking the sweetbreads. Put them into a small stewing-pan with two ounces of butter, a teaspoonful of chopped parsley, one clove, a bay leaf, a teaspoonful of Worcestershire sauce, a half teaspoonful of salt and a half pint of white stock. Stand the pan on a moderate fire, and simmer for ten minutes. Dish the sweetbreads. Wash a pint of French peas in cold water, add them to the sauce, let the whole come to a boil, skim all fat from the surface, and pour the sauce and peas around the sweetbreads.

**MOLLS.**—Put one pint of cold cooked corn or veal into a saucepan, with a half pint of stock, a half pint of stewed tomatoes, a teaspoonful of powdered oregano seed, a small onion sliced, a tablespoonful of rice, a half teaspoonful of chopped parsley, a half teaspoonful of salt, an ounce of butter, and pepper. Cover and stew slowly for twenty minutes. Serve very hot on squares of toast.

**STEWED MUSHROOMS.**—If canned, drain free from all liquid, turn them into a granite pan with one ounce of butter. Let the live mushrooms, stirring constantly, then dredge thickly with flour, mix, add a half pint of cream, stir until it boils, add salt and pepper to taste and serve at once. Fresh mushrooms are stewed in the same manner; of course, peeled and washed first. Mushrooms may also be baked in the oven, baked and served with a little melted butter.

**BAKED INDIAN Pudding.**—Stir boiling water thick with cornmeal, cook a few minutes, take from the stove and stir in sweet milk until it is thin like gruel, salt and sweeten to taste. For a beaten and one half of nutmeg, piece of butter size of egg. Bake one hour in a slow oven. This is an old-fashioned pudding, but very nice indeed.

**SPOUGE JELLY ROLL.**—Four eggs, one cup and a half of sugar, one tablespoonful baking powder, beat the whites separately, then the sugar and the yolks together till very light, then add part of the whites, then a cup of flour, then beat good, then a little more flour, then the rest of the whites and stir easy, put it in and bake. Spread and roll as quick as you can.

**BORLEN COU.**—A codfish is so much thicker at one end than the other it is impossible to have all parts evenly cooked in boiling. So it is a good plan to cut the fish in half, boiling the head and shoulders (the thickest part) for two hours, and the rest of the fish for one hour, and breakfast next day. It will keep if sprinkled thickly with salt on the inside.

**PLAIN Pudding.**—One pound currants, one pound bread crumbs, one half pound raisins, one pound sugar, one cup of milk, one cup of brandy, sugar and nutmeg to taste, orange and lemon peel cut fine.

**JELLY CAKE.**—Churn or other tart jelly, five eggs, four tablespoonfuls of cream, or the same of milk thickened with a teaspoonful of rice flour or arrowroot, two tablespoonfuls of melted sugar, one teaspoonful of bitter almond or vanilla flavoring. Beat whites and yolks separately, adding to the whites the sugar and milk after they are thick and smooth. Next, chop in the seasoning; lastly, stir in the whites with

a few stiff strokes. Put a large spoonful of butter in the frying-pan, and when it is hot pour in the omelet. Spread it when done some nice jelly. Take the pan from the fire to do this; spread quickly; slip your knife in the spatula under one-half the omelet and double it over. Turn over on a hot plate, sift powdered sugar upon it and sit at once.

**A PHILADELPHIA DISH.**—Eight potatoes of medium size, washed very fine, four tablespoonfuls of butter melted, two cups of milk lukewarm, one cup of yeast flour to make a thin batter, two tablespoonfuls of white sugar, stir all the above ingredients together except the butter, and set the sponge until light; then add the melted butter, a little salt, and flour enough to make a stiff dough; set this aside for four hours, longer, roll out in a sheet three-quarters of an inch thick, cut into cakes; let them rise one hour and bake.

**ANGEL CAKE.**—Take the whites of six fresh eggs and beat them to a froth; then add six ounces of best white powdered sugar and a teaspoonful of vanilla flavoring. Into this stir lightly four and one-half ounces of the finest white flour, which must be perfectly dry—in fact, it is much better warmed. Pour the whole at once into a tin (about half filled) and instantly transfer to an oven with a good regular heat, neither too hot nor too cold. When baked do not put it in a cold place at once, but let it gradually cool.

**A DELICATE DESSERT.**—A delicate and rich dessert is of cream, pie and oranges. Cut the oranges into thin slices and sprinkle sugar over them; let them stand for two or three hours; serve on ordinary fruit plates. The pie is made with a bottom crust only, and that not thick, but light and flaky. Take one coffee cup of thick, sweet cream, half a cup of pulverized sugar, a tablespoonful of flour, one egg; flavor with lemon extract; bake until you are sure the crust is brown and hard, so that it will not absorb the custard.

**SNOW PUDDING.**—Pour one-half pint of cold water on a pint bottle of gelatine, after standing ten minutes pour one-half pint of boiling water, add one cup of sugar, and the whites of four eggs; beat three-fourths of an hour; place in the dish used on the table and put on ice to harden. Flavor the mixture with wine, or, if preferred, the juice of two lemons, in which case add one cup of sugar. To be eaten with cream or a rich boiled custard.

**SAUCED HERBINGS.**—Place the herbings side by side in a pie dish with slices of onion and bay leaf, and some salt and whole peppers; mix half and half of vinegar and ale and pour as much over the fish as the dish will hold. Put the dish into a pretty hot oven for about twenty minutes, taking care never to let the fish get dry, but if they get soaked up pour over the remainder of the vinegar and ale. Serve cold.

## Fashion's Fancies.

Onyx and pearl jewelry is once more fashionable.

Black velvet basques may be fashionably worn with either black or white lace skirts.

Some of the newest velvet bodices have the sides extended to form panels. These are very stylish when worn with skirt and draperies of striped wool.

Bones should be tied on the side and front over one shoulder. A bow of ribbon makes the prettiest fastenings.

Japanese embroidered slippers are the latest for ladies' house wear. Black and red silk stockings are worn with them.

Marguerite pockets of velvet are worn with evening dresses by young ladies. There is a place in them for a handkerchief and also one for flowers.

Ribbon aprons are made on a foundation of scrim. The ribbons of any color are inserted from the belt as near together as possible above. The finish of each bow of ribbon has a bow at the end.

Tonques of velvet and fur, after Russian models, will continue to be worn this season as among the most stylish head gear of the winter.

Chenille dotted granadines make very pretty effects in evening dresses, whether the foundation be of dark or light coloring. The dots should be in brilliant coloring.

Groups of thaisies or wild roses are favorite enamelled pins, the long stem being sometimes preferred.

A stylish costume of biscent colored velvet was recently imported from London. Its finish was in gilt braid set directly on the edge of skirt and jacket.

Eider down flannel is used for morning wrappers which have a lining of soft silk in some delicate shade. Plain flannel makes more tasteful gowns than the stripes, unless for dressing gowns.

Girdles of jet, ruby, pearl, crystal and cashmere beads, corresponding to the trimming of the gowns, are worn with tea gowns and reception toilets.

A capote of Chantilly lace has the brim of jetted lace. A high trimming of rows of gathered lace, with jet netting, is posed in front. The strings are of broad flax ribbon.

Tailors are making costumes exceeding plain. Vests of velvet, cloth or plush or pashtrons braided in military style, are the embellishments permitted in the severe style at present in vogue.

A velvet hat of dark blue astrakhan is trimmed with a cluster of loops of flax ribbon of the same tint, among which are two yellow wings.

## Novelties in Jewelry.

The large fly-pin is appearing in place.

A row of fancy thaited pearls makes a pretty ring.

Enamelled violet pins of superior finish are still popular.

Gold-toned engraved lockets are said to be selling well.

Small plain double gold watch-chains are preferred by many.

A crescent covered with enamel flowers makes a pretty brooch.

A ribbed ball, surrounded by a bright hoop, is an odd queen pendant.

A knife, piercing and protruding from a myslon, is a novelty in pins.

The chrysanthemum appears as the model in many of the finer holiday designs.

Hammered work, combined with chased work, has been introduced in plated sleeve buttons.

In sleeve buttons, two diagonal stripes of goldstone, or tiger-eye, or an onyx background, have a fine effect.

Heavily chased pins, in combinations of knot, crook and flower designs, are said to be the most popular this season.

Small paintings, or Japanese plaques, with fan-like ornaments on each side, were noticed among a new line of pins.

## Life in The Dead.

About Dec. 1, says a Minneapolis dispatch of Feb. 12, C. A. Stickney, 19 years old, the daughter of Mrs. Anna Stickney, a widow, residing at No. 429 Northeast Fifth-street, died of a somewhat peculiar illness. The doctors said it was consumption of the blood. She would bleed profusely at the nose, and the blood would exude from the pores of the face. About this time considerable interest was manifested in the city over the question of faith cure, and many converts were made to the new doctrine. Among them was the Rev. E. A. Torrey, Pastor of the City Mission. During Mrs. Stickney's illness Mr. Torrey tried the faith cure on her, and claimed to have cured her. "When I began to pray," said he yesterday, "her nose began to bleed. I asked her to stop. When asked how the ail came to be cured, he said: 'Well there was some peculiar circumstance about the case that might explain that. For instance, some-body came in to see her, and she remarked: 'I hope mother won't tell them how I was cured.' Instantly her nose broke out bleeding again."

Mrs. Stanley was very deeply grieved by her daughter's death. The girl had been by reason of extreme cold and frozen condition of the ground was placed in a vault at Lakewood Cemetery, and up to yesterday only a select few knew that it had not been allowed to remain there. Yesterday, however, it came to light that the bereaved mother, inspired by the teachings of the faith cure people, had made an attempt to resurrect her dead daughter. Her plan, probably, that the net of faith might be made more complete, the corpse of the young woman was taken from the cemetery to the home of the mother, and laid upon a bed or couch. How the woman, poor and almost alone in the world, managed to accomplish this is a mystery which all connected with the affair alone can explain. So far as can be learned none but women took any part in it. Questioned about the matter, Mrs. Stickney said that when she became impressed with the idea of resurrecting her daughter she asked the aid of three or four ladies from among the Faithists. Though somewhat startled by the proposition they finally consented to help her.

A week ago Tuesday the body was secured. "Every day," continued she, "a little knot of ladies would gather about her with me and we would pray. Last Sunday night I saw signs of life. For six hours there were signs of life. I am as sure of it as I am sure there is a heaven, still, I was greatly surprised. I expected her to rise in perfect health. The first indication was a high temperature of the body. I turned to the other ladies and asked them to leave the room. I placed my hand on the diaphragm. It moved slightly. Then I became aware of a strong odor of leucity; that was the last thing she took life. She died. I placed my hand upon her breast. I heard her heart flutter. The lungs were partially inflated; then respiration started, very faint, it is true, but still distinct. In my eagerness I started to rub the body, hoping to hasten the revival. I had rubbed some time, when I felt the body getting stiff and cold in my hands. All signs of life then disappeared. It was a judgment for my lack of faith. I wanted to interfere with God's work."

Several of the ladies who were present were interviewed, but were inclined to be reticent, particularly as regards the signs of life. Mrs. Stickney is spoken of very highly by all who know her, and has always been regarded as a very sensible woman. It is understood that she has not given up hope, but will make another attempt. The affair has caused much excitement among the Faithists, and is likely to increase their activity in the Northwest.

## A Remarkable Salt Bed.

One of the most remarkable salt formations in the world is located on the Isle of Polit-Anse, southwestern Louisiana, 125 miles the west from New Orleans. It is owned by the Avery family. This singular salt deposit is sufficiently unknown to bear the light of a more thorough investigation than it has had. The deposit is pure crystal salt. So far as it has been traced, there are 150 acres of unknown depth, extending 140 feet down. The top surface of the bed undulates from one foot above to six feet below tide level. The earth covering the salt ranges from ten to twenty-three feet in depth, but one hill rises 153 feet above, showing that an after-formation took place. On the top of the salt, beneath the earth, have been found the remains of the mastodon, mammoth, sloth, horse (Equus), and other animals, and bones intermixed with human remains, including spear points, tomahawk heads, points, mortar and pestle, and pottery of all kinds. The dip of the salt is eight degrees. There is a deposit of pink sandstone quite decomposed, a coal formation thirteen to seventeen feet thick and seventy-two per cent. carbon, the lignite cropping out a hundred feet above the sea. Over the salt come pink and yellow clay beds, then the sandstone and then the clay, each stratum trending toward the north. There are also sulphur springs. The salt is a conglomerate mass of crystallizations, which in the mine look like dark salt, but when exposed to the light are seen to be white. By analyses the salt is 99.88-100 per cent. pure; the remaining three twenty-fifths is made up of sulphate and chloride of calcium. The composition of the salt shows it to be older than the coal and sandstone which lie above it, and also the mastodon and contemporary prehistoric mammals. The deposit was discovered in 1862, while a well was being excavated. It was seized by Jefferson Davis and afterward by Admiral Farragut. It is now worked by a New York concern, which pays the Averages \$5000 per month royalty. To show the value of land here, it may be stated that a single acre, on which grew little peppers, yielded a clear profit of \$10,000 per year. The well-known Tobacco table sauce, (American Naturalist).

## Brick Paving for Streets.

Bloomington, Illinois, is the first town in the United States to try the value of brick paving for streets upon an extensive scale. Brick paving exists in abundance in the towns of Holland, but Bloomington met with this country. Bloomington is a very dry district and bricks are cheap. There are seven miles of street laid with them for the last ten years and they have proved durable and economical if care is taken to choose tough bricks in the beginning. The bricks are all laid in two courses and are very closely fitted. Sand is brushed over them to fill up the interstices. The result is a smooth pavement, safe for horses, and, on account of the piquancy of brick, a much drier pavement in wet weather. N. Y. Commercial Advertiser.

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Of failing health, whether in the form of Night Sweats and Nervousness, or in a sense of General Weariness and Loss of Appetite, should suggest the use of Ayer's Sarsaparilla. This preparation is most effective for giving tone and strength to the enfeebled system, promoting the digestion and assimilation of food, restoring the nervous forces to their normal condition, and for purifying, enriching, and vitalizing the blood.

## Failing Health.

Ten years ago my health began to fail. I was troubled with a distressing Cough, Night Sweats, Weakness, and Nervousness. I tried various remedies prescribed by different physicians, but became so weak that I could not go up stairs without stopping to rest. My friends recommended me to try Ayer's Sarsaparilla, which I did, and I am now as healthy and strong as ever. — Mrs. E. L. Williams, Alexandria, Minn.

I have used Ayer's Sarsaparilla in my family for several years, and know, if it is taken faithfully, that it will thoroughly cleanse the system, and all kinds of diseases, and I am now as healthy and strong as ever. — Mrs. E. L. Williams, Alexandria, Minn.

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It would be impossible for me to describe what I suffered from Indigestion and Headache up to the time I began taking Ayer's Sarsaparilla. I was under the care of various physicians and tried a great many kinds of medicines, but never obtained more than temporary relief. After taking Ayer's Sarsaparilla for a short time, my headache disappeared, and my stomach performed its duties more perfectly. To-day my health is completely restored. — Mary Harley, Springfield, Mass.

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